

APPODIATO DI CHIANCIANO
LA FORNACE 2012
INDICAZIONE GEOGRAFICA TIPICA TOSCANA



Wine of great pedigree produced in extremely limited quantity and endowed with all the characteristics that reward extensive cellaring. The grapes for this wine come from the 8.35.40 hectare (20 acres) vineyard called "La Fornace" just outside the town of Chianciano Terme (Siena), at about 280 to 300 meters (~1,000ft) in elevation.

Vineyard Location: hill side with south-eastern exposure.

Vineyard age: planted in 1997 at a density of 1.30x0.9 meters (~4x3 ft), equivalent to 8,547 vines/ha (3,490/ac).

Trellising method: trained to a bilateral cordon with vertical shoot positioning.

Grapes: 100% Cabernet Sauvignon, 4 different clones: clone CL191 on 420A rootstock, CL169 on 161-49, CL337 on SO4 and CL3309 on SO4

Soil: deep sandy clay with limestone from the Pliocene era (6 million years ago).

The 2012 Vintage: is characterized by wines of excellent quality, with high polyphenols and alcohol levels. These characteristics have contributed to well-balanced wines with a flavor profile particularly true to variety and to its territory, ideal for a very long cellaring.

Vinification: small lot fermentation at 25-30°C (77-86°F) using indigenous (wild) yeast. Fifteen-day maceration with frequent aerations, pump-overs and punch-downs of the cap for optimum polyphenol extraction.

Ageing: it was placed in small (lt.225) new French and American oak barrels for 12 months

Bottling: to protect the vineyard's character this wine was racked then bottled unfiltered.

Production: 900 bottles.

Bottle age: in our temperature-controlled cellar for over 45 months.

Color: dark, deep, blackish-ruby hue.

Bouquet: bold and intense, with blackberries and licorice, black pepper and a hint of vanilla.

Taste: full-bodied palate with exceptional dark fruit intensity and spice. Big structured with well-integrated, supple tannins and a long, persistent finish.

Analytical data at the time of bottling: alcohol 13.75%, total acidity 5.41 per thousand, color 13.75, sugar 1.57 per thousand, polyphenols 3,620 mg/l, dry extract 32.8 g/l.

Serving temperature: 20°C, 68°F.

Gastronomy: best served with roasts and grilled meats, particularly 'bistecca alla fiorentina'.

This wine, of great structure and concentration, is designed to reward extensive cellaring.

